AMENDMENTS TO THE CLAIMS

1. (Original) A production method for processed soybean food products that includes a grinding step (A) in which raw soybeans are ground to provide a soybean slurry and a heating step (B) in which the provided soybean slurry is heated and thermally denatured, wherein

partway through the heating step (B), a deaeration step (C) for removing air bubbles mixed in with the soybean slurry is performed.

2. (Original) The production method for processed soybean food products according to claim 1, wherein the heating step (B) and the deaeration step (C) are performed continuously.

3. (Amended) The production method for processed soybean food products according to claim 1 ~~or 2~~, wherein the heating step (B) comprises a first heating step in which a temperature of the soybean slurry is raised to a predetermined intermediate temperature and a second heating step in which the soybean slurry is further heated, and wherein the deaeration step (C) is performed between the first heating step and the second heating step.

4. (Amended) The production method for processed soybean food products according to ~~any of claims~~ claim 1 ~~to 3~~, wherein the deaeration step (C) is performed at the point when the soybean slurry reaches a temperature range of 75 to 125° C in the heating step (B).

5. (Original) The production method for processed soybean food products according to claim 4, wherein the deaeration step (C) is performed at the point when the soybean slurry reaches a temperature range of 75 to 100° C in the heating step (B).

6. (Amended) The production method for processed soybean food products according to ~~any of claims~~ claim 1 ~~to 5~~, wherein the deaeration step (C) is a method for removing air bubbles in which the soybean slurry is depressurized such that the temperature of the soybean slurry decreases by at least 3° C or more.

7. (Amended) The production method of for processed soybean food products according to ~~any of claims~~ claim 1 ~~to 5~~, wherein in the heating step (B), the soybean slurry flows alternately through a large diameter pipe and a small diameter pipe.

8. (Original) The production method for processed soybean food products according to claim 7, wherein, in the heating step (B), the soybean slurry flows alternately between a large diameter pipe arranged in a straight line and a small diameter pipe bent in a turning configuration.

9. (Original) The production method for processed soybean food products according to claim 8, wherein, in the small diameter pipe that is bent in a turning configuration, the soybean slurry is heated by steam being blown into the soybean slurry.

10-15. Cancelled